



ALFRESCO

cucina italiana





## TO START

### **NOCELLARA OLIVES 5 v**

Rosemary, garlic confit, lemon

### **OLIVE ASCOLANE 6**

Fried olives with soft & savoury sausage meat stuffing surrounded by a crisp, breaded crust

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### **DIPS**

#### **FOCACCIA 5 v**

House-made rosemary & sea salt focaccia, extra virgin olive oil & aged balsamic reduction

#### **STRACCIATELLA 8**

Stracciatella cheese green peas, extra virgin olive oil, toasted ciabatta

#### **CHICKPEA PUREE 6**

Calabrian n'duja drizzle, toasted ciabatta

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### **TO SHARE**

#### **8" HANSTRETCHED STONE BAKED FLAT BREAD**

topped with;

#### **GARLIC & ROSEMARY 7 v**

#### **GARLIC & MOZZARELLA 8 v**

### **ANTIPASTO ALL'ITALIANA MIN 2 PEOPLE 11 (pp)**

A selection of imported Italian aged cured meats combined with marinated & grilled vegetables, Italian cheeses & stone baked bread

## ANTIPASTI

### **BRESAOLA AL CARPACCIO 11**

Thinly sliced & cured lean beef with a rich, savoury flavour, served with rocket, pine nuts & truffle oil, topped with parmesan shavings

### **CALAMARI FRITTI 9.5**

Tender crisp fried fresh squid rings, lemon & Calabrian chilli aioli

### **BURRATA 12.5**

Asparagus, peas, mint, rocket & hazelnut, extra virgin olive oil & seasoning

### **COZZE ALLA CREMA 10.5**

Fresh west country mussels, creamy Prosecco, garlic & shallots, served with toasted ciabatta

### **HOUSE MADE PATE 10**

Our freshly-prepared own recipe chicken liver (cooked through) paté, spiced pear butter, served with toasted ciabatta

### **GOATS CHEESE CROSTINI V 9.5**

Toasted ciabatta, roasted bell peppers, rocket, topped with caramelised onion

### **GAMBERONI ALLA BUSARA 12**

Shell on tiger prawn tossed in olive oil, roasted garlic & chilli, light & herby tomato sauce, served with house baked bread

*You will find our skilled chefs baking fresh focaccia and all your favourite breads daily*

*Most of our dishes can be tailored to cater for any allergies, please ask a member of staff*





## PASTA

### **TAGLIATELLE DELLA CASA 16 v**

Tagliatelle with selection of mushrooms & porcini, brandy, truffle cream, prosciutto crudo

### **SPAGHETTI CARBONARA 15**

Spaghetti, smoked pancetta, cream & egg yolk, black pepper, aged parmesan

### **LINGUINE ALL'ADRIATICO 17**

Classic southern Italian pescatora flat pasta with mixed seafood & shellfish, garlic, white wine, herbs & pomodoro (tomato) sauce

### **SPAGHETTI ALLA TRAPANESE 15 v**

Spaghetti with basil pesto, cherry tomatoes, garlic, toasted almonds

### **TAGLIATELLE CON RAGÙ DI MANZO 15.5**

Tagliatelle with a traditional 8 hour slow cooked minced beef bolognese

### **RAVIOLI 17 v**

Spinach & ricotta ravioli, sage butter, toasted pine nuts

### **LOBSTER LINGUINE 25**

1/2 cornish lobster, acquapazza, fermented chili, lobster bisque, garlic & herb pangratatto

### **PACCHERI ALL'ARRABBIATA 14.5 v**

San Marzano tomato sauce, chilli & garlic

### **POTATO GNOCCHI 15 v**

Gorgonzola cream, walnut oil, rocket

### **LASAGNA TRADIZIONALE 15**

Our fresh made traditional oven baked layers of fresh pasta sheet, béchamel, lean mince beef ragout, parmesan & fior di latte mozzarella



## RISOTTO

### **FUNGI E PANCETTA 16.5**

A rustic Italian risotto which combines a selection of wild mushroom & smoked pancetta, gently cooked with arborio rice finished with cream, parmesan cheese & herbs

### **RISOTTO VERDE CON GAMBERI 17.5**

King prawns, asparagus, pea & lemon cream risotto, finished with a sprinkle of parmesan cheese & fresh mint (vegetarian options available) 15



## INSALATA

### **TONNO E FAGIOLI 16.5**

Yellowfin tuna flakes, Italian cannellini beans, red onion, cherry tomato, rocket, extra virgin olive oil, lemon

### **CAESARE CON POLLO 16.5**

Romaine lettuce topped with chargrilled chicken breast, aged parmesan, pangratatto & our incredible house-made caesar dressing

### **GOATS CHEESE PANZANELLA 16.5 v**

Grilled goats cheese, ripe tomatoes, red onion, cucumber, basil leaves, vinegar, extra virgin olive oil, pangratatto

*Gluten free, vegetarian or vegan pasta available on request please ask member of our staff*

*Most of our dishes can be tailored to cater for any allergies, please ask a member of staff*



# PIZZA

## **BURRATA E MORTADELLA 16**

Tomato base, finished with mortadella, burrata e pistachio

## **MARGHERITA 12.5 v**

Tomato, oregano, fior di latte, organic basil

## **DELLA CASA 16 v**

Tomato base, goats cheese, fior di latte, caramelised onion, spinach

## **PEPPERONI 15**

Tomato base, fior di latte, parmesan and pepperoni sausage

## **TROPICALE 15**

Sweet & smoky tropical with tomato base, pineapple, fior di latte, ham

## **QUATTRO STAGIONI 15 v**

Tomato base, fior di latte, olives, sautéed mushroom, artichoke, roasted peppers

## **POLLO E PANCETTA 16**

Tomato base, marinated chicken strips, pancetta, corn and fior di latte, finished with red roquito chilli pearls

## **STRACCIATELLA 15 v**

Tomato base, courgette, jalapeno jam finished with stracciatella cheese

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## **MARINARA 17**

Tomato base, fior di latte, prawns, mussels, red onion and calamari drizzled with extra virgin olive oil, garlic and chilli

## **DIAVOLA 16**

Smoky spicy and full-flavoured, tomato base, fior di latte, Milano salame and fiery n'duja



# WHITE PIZZA

## **PARMA 16**

White pizza base, fior di latte, sautéed mushrooms and cherry tomatoes, finished with aged parma ham, rocket and truffle oil

### **Extra pizza toppings;**

The following toppings are also available as extras:

Mushrooms, sweetcorn, pineapple, roasted bell peppers, onion, olives, cheese, artichoke - **1.50**

Ham, anchovies, chicken, pepperoni sausage, smoked pancetta, milano salami, parma ham, mortadella - **3**

*Our home-made dough takes 48 hours to prove, making it extremely light & easy to digest. Each of our pizzas are then hand stretched in-house to order & baked in a traditional stone pizza oven.*



# MAINS & STEAK

## **POLLO ALLA CREMA DI FUNGHI 19**

Chicken escalope cooked with a selection of wild mushrooms, marsala cream & chicken jus, with fries

## **TAGLIATA DI MANZO 27**

225g sirloin steak thinly sliced, wild rocket, tuscan olive oil, aged parmesan shaving

## **SCALOPPINA AL LIMONE 19**

Chicken escalope cooked in a light refreshing lemon sauce, italian herb butter, with fries

## **SIRLOIN STEAK 230g 25**

Delicious & rich flavour, recommended medium

## **PORTERHOUSE STEAK 460g 34**

One side fillet, which is a lean & tender, on the other side a flavourful sirloin, recommended medium rare

## **FILLET STEAK 230g 29**

The most tender steak, it is known for its melt-in-mouth texture & rich buttery flavour, recommended rare

## **BONE IN RIBEYE STEAK 400g 30**

(Cote de boeuf) well-marbled with fat which gives this cut its distinct flavour & juiciness, recommended medium

*All served with fries. You can also add a freshly prepared sauce for £3, green peppercorn, creamy mushroom & Marsala, rosemary & red wine or creamy Gorgonzola*

*All of our meat is locally sourced from independent North Somerset butchers, & our steaks are dry aged on Himalayan salt chambers for a minimum of 28 days*

## **SALTIMBOCCA ALLA ROMANA 23**

Veal escalope, prosciutto crudo, white wine sage butter, rosemary-garlic baby potatoes

## **ANATRA SCOTTATA 22**

Rosemary & star anise marinated duck breast, Graham Port reduction, honey mustard, rosemary-garlic baby potatoes

## **POLPETTE E SCARPETTA 17**

Homemade beef meatballs in a rich white wine & tomato ragu topped with melted mozzarella cheese, served with toasted ciabatta



# PESCE

## **BRANZINO 24**

Fresh Mediterranean seabass fillets (2), mussels & king prawns poached in white wine & lemon juice with garlic butter, seasoning & steamed broccoli

## **CACCIUCCO ALLA LIVORNESE 22pp (MIN 2 PEOPLE)**

Italian fish stew, native to the western coastal town of Tuscany, made from a fresh selection of daily seafood & shellfish in a fragrant & tangy tomato, caper & wine sauce, served with house baked bread

## **FILETTO DI SALMONE 25**

Seared salmon fillet, wilted spinach, pernod cream, lemon

**FOR MORE FISH DISHES, PLEASE SEE OUR DAILY SPECIALS MENU**

## SIDES

Caramelised balsamic broccoli, toasted almond flakes **6** Rocket & parmesan, lemon dressing **5 v**  
Mixed salad **5 v** Spinach, pine nuts, raisin, roasted garlic butter **5 v** Garlic & herb butter mushrooms **5 v**  
Seasoned Fries **4** Cheesy truffle fries **5** Garlic rosemary salt baby potatoes **5 v**

# MAIN, DRINK & DESSERT £10

**Smaller portions for children up to 10 years old only**

**Choose one of your favourite here plus a soft drink (selection of fruit juices only) and a scoop of ice cream**

SPAGHETTI NAPOLI v

TAGLIATELLE BOLOGNESE

SPAGHETTI CARBONARA

PIZZA MARGARITA v

PIZZA PEPPERONI

PIZZA TROPICALE



Food described on this menu may contain nuts or other allergens.  
If you suffer from any allergy or food intolerance please notify a member of the Alfresco team who will be pleased to discuss you needs with the duty manager.

**V DENOTES VEGETARIAN DISHES ALL PRICES ARE INCLUSIVE OF VAT**





# ALFRESCO

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This menu, designed by talented development chefs, incorporates Italian classic dishes with a focus on quality & ingredients.

You will find our skilled chefs baking fresh focaccia & all your favourite breads daily.

Alfresco use the best Italian ingredients to create an authentic dining experience, making your favourite dishes, sauces & desserts, all from scratch in house.

We pride ourselves on our ability to source the best quality cuts of meat & freshest seafood.



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